Having described the invention, the following is claimed:

- 1. A method of microbially deactivating items and storing the same, comprising the steps of:
- a) placing items within a cavity in a sealable container having fluid access ports therein, said fluid access ports having a normally closed position and being moveable to an open position;
- b) placing said container having items to be microbially deactivated in said cavity into a reprocessor having a circulation system for circulating a microbial deactivation fluid during a deactivation cycle, wherein said fluid access ports in said container are moved to said open position by actuating means on said reprocessor to be in fluid communication with said circulation systems;
- c) circulating said microbial deactivation fluid through said cavity of said container; and
- d) removing said container from said reprocessor following a deactivation cycle, wherein removal of said container from said reprocessor causes said fluid access ports to assume said normally closed position.
  - 2. A method as defined in claim 1, further comprising the step of:
- e) storing said container with said deactivated items therein for a period of time.
  - 3. A method as defined in claim 2, further comprising the step of:
- f) placing said container in a heated chamber to dry off moisture in said container.
- 4. A method of microbially deactivating items and storing the same, comprising the steps of:
- a) placing items to be deactivated into a cavity in a sealable container having a controllable fluid access port therein to allow fluid access into said cavity;
- b) placing said container having items to be deactivated therein into a reprocessor having a circulation system for circulating a microbial deactivation fluid through said cavity;
  - c) circulating said microbial deactivation fluid through said cavity;
  - d) removing said container following a deactivation cycle; and
  - e) storing said container with said deactivated items therein.

- 5. A method as defined in claim 4, wherein said microbial deactivation fluid is a liquid solution.
  - 6. A method as defined in claim 5, further comprising the step of:
- f) heating items within said container to evaporate moisture from said items.